

Thai Pasta Salad Recipe

Ingredients:

- 1 package (10-12 oz.) vermicelli rice noodles ("rice stick")
- 2 tomatoes, cut into small slices
- 5 green onions, sliced finely
- 1 can miniature corn cobs, drained and chopped into bite-size pieces
- 1-2 cups snow peas, steamed and then "shocked" (place in cold water immediately after steaming)
- 1 cup bean sprouts 1 cup fresh coriander, roughly chopped
- 1 can cooked shrimp or for vegetarians:
1/2 cup deep-fried tofu, cut into small cubes Garnish
- 1 handful each of fresh basil
- fresh coriander
- chopped peanuts Dressing
- 1 cup fresh basil
- 1/4 cup dry-roasted peanuts, unsalted
- 1 Tbsp. olive oil
- 1 tsp. sesame oil
- 2 Tbsp. fish sauce or vegetarian fish sauce (if unavailable, substitute tamari sauce)
- 5 Tbsp. naturally-brewed tamari sauce (If you aren't sensitive to gluten/wheat, you can use soy sauce)
- 1 fresh red chili, de-seeded, or 1 tsp. chili sauce (or more if you prefer it extra spicy)
- 1 tsp. brown sugar
- juice of 2 limes
- 3 cloves garlic



Directions:

Place noodles in a pot of boiling water. Using a wooden spoon, "push" noodles down into the pot until they are covered by the water. Turn off heat and place a lid on the pot, allowing the noodles to soften in the hot water for 10-15 minutes.

Cooking Tip: vermicelli rice noodles do not need to be cooked like other noodles. If they are boiled, they will lose their consistency and flavor.

While noodles are softening, place all the dressing ingredients in a food processor. Process well to form a paste-like dressing. Set aside. Taste test the noodles to make sure they are soft enough to eat. When ready, drain remaining water from the noodles. Then tip noodles into a large mixing bowl. Add the bean sprouts while noodles are still hot and gently toss (the residual heat from the noodles is enough to lightly cook the sprouts).

Add to the mixing bowl the tomatoes, green onion, corn cobs, shrimp or tofu, and fresh coriander. Toss to mix.

Tip: If you're having trouble combining the noodles with the other ingredients (because the noodles are too long and tangled), cut the noodles several times with a large pair of clean scissors.

Now add the dressing, tossing well to incorporate.

Taste test the noodle salad. If not salty enough, add more fish sauce or soy sauce. If not spicy enough, add more chili sauce. If too salty, add more lime juice.

Eat immediately, or cover and allow to sit in the refrigerator for an hour. Place on a serving platter or in a salad dish and sprinkle with fresh basil, coriander and peanuts. Serve with wedges of lime and additional Thai chili sauce on the side. Note: this dish tastes best when eaten fresh, as the noodles tend to dry out when left in the refrigerator for long periods.

Recipe from: <http://thaifood.about.com/od/thaisnacks/r/thaipastasalad.htm>